Pomeranian pilsner

- Gravity **12.1 BLG**
- ABV **---**
- IBU **47**
- SRM **4.1**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

Steps

- Temp **46 C**, Time **5 min**
- Temp **50 C**, Time **10 min**
- Temp **63 C**, Time **30 min**
- Temp **71 C**, Time **30 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **49.7C**
- Add grains
- Keep mash **5 min** at **46C**
- Keep mash **10 min** at **50C**
- Keep mash **30 min** at **63C**
- Keep mash **30 min** at **71C**
- Sparge using **19.2 liter(s)** of **76C** water or to achieve **34.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	6 kg *(100%)*	80 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	60 min	9.5 %
Boil	Marynka	25 g	45 min	9.5 %
Boil	Lomik	25 g	15 min	3.8 %
Boil	Lomik	25 g	5 min	3.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	11.5 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Fining	mech	3 g	Boil	20 min

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.